

Happenings Of The Week

Dominion Day
 "God grant that we will never let that name be tarnished or forgotten."
 The joy of building mightier yet this Canada of ours.
 Percy James Philip
 "He who loves not his country, can love nothing."
 A largely attended reception was held at Government House Tuesday afternoon by His Honour Lieutenant Governor T. W. L. Prowse and Mrs. Prowse. The Premier, Honourable A. W. Matheson and Mrs. Matheson received with His Honour and Mrs. Prowse.

There will be a Coffee Party at Government House Saturday morning for the Charlottetown Business and Professional Women's Club members and their guests from B. and P. Clubs from various parts of Canada. Those pouring coffee will be Miss Dorothy Cullen, President of the Charlottetown B. and P. Mrs. W. H. V. Dunbar, Chairman of the Charlottetown Centennial B. and P. Committee for the Centennial B. and P. week-end.

Highlights of the Charlottetown Centennial Program for the coming week are:
 June 29th to July 3rd is the Centennial week-end. Get together of the Charlottetown Business and Professional Women's Club.
 June 30th-Centennial Ball featuring "Mart Kenney."
 July 1st—Maritime Track and Field Meet.
 July 2nd—Centennial Air Show.
 July 3rd—Centennial Church Parade.
 July 4th—6th. Maritime Dental Association Convention.
 July 5th—Centennial Y's men Present the Leslie Bell Singers.
 July 7th—14th Provincial Women's Institute Convention.

Mrs. Rankine Nesbitt of Toronto was a charming visitor to Prince Edward Island this past week in her position as Chief Commissioner of the Canadian Girl Guides Association.

Miss Marina Kay leaves Sunday for British Columbia to represent the Girl Guides of Prince Edward Island at Lake O'Hara Adventure Camp.

Additional B. and P. members attending the Charlottetown Business and Professional Women's Club Centennial Week-end in Charlottetown are: Miss Enid Johnson, Mrs. Vivian C. Simons, K. Crowell and Mrs. R. Blois of Halifax, Miss Florence McDonald and Mrs. Jessie McDonald of Sydney, and Mrs. J. Neill of Moncton.

Mr. and Mrs. Joseph Robinson, who are leaving to take up residence in Moncton, have been the guests of honour at many parties. Mrs. R. R. Bell and Mrs. G. F. Moore entertained at the Bell residence on Monday at the luncheon for Mrs. Robinson, Mr. and Mrs. B. E. Rogers entertained Tuesday afternoon at their summer place at Keppoch in honour of Mr. and Mrs. Robinson. Mr. and Mrs. James Haslam entertained Tuesday evening and Mrs. George Ives entertained at her home Wednesday afternoon at a tea in honour of Mrs. Robinson. Mrs. Ives was assisted by Mrs. W. A. Henry and Mrs. James Haslam.

Mrs. J. Robinson, who leaves our Island province soon, was the creator of that exquisite bit of craftsmanship the Anne of Green Gables doll. Mrs. Robinson, a fine artist has passed on this handicraft, and various young women in the province are enjoying making the Anne of Green Gables doll.

Mrs. Fred Gates, Mr. W. M. Mellish and Mrs. Neil Hodson have returned from Fredericton where they attended the annual meeting of the Canadian Foundation for Poliomyelitis. Mrs. Hodson was accompanied by his wife.

Major and Mrs. W. K. Nelles of Westmount, Quebec, are at Keppoch.
 Mrs. W. T. Warren, Morrisville, Pennsylvania, and three children arrived to spend the summer at Keppoch with Mr. and Mrs. Hugh Simpson, senior. The Rev. Mr. Warren will join his family the end of July.
 Miss Vera Simpson, teacher in Edmonton, High School, and Miss Helen Simpson are arriving Tuesday evening to visit their parents, Mr. and Mrs. W. A. Simpson, Bay View.
 Mrs. Harry Davison, Miss Elsie Pletcher, Miss Winnie Pletcher, and Mr. Arnold Hubbs, who left Monday morning for Boston, arrived Tuesday for a week's visit.
 Mr. and Mrs. Guthrie Ballingall left Wednesday on a two months visit to western Canada. They will visit Mrs. Ballingall's brother Mr. Walter Houston, in Vancouver, Saskatchewan during the trip. They will also attend on July 9th Mr. Ballingall's grandniece's wedding in Victoria B. C. Miss Catherine Goodland, Registered Druggist, to Mr. Frederick S. Mallett of Toronto.
 Major and Mrs. S. W. Merrick and children who have been at West Point have left for Denver, Colorado, where they will reside.

Mr. F. Roy Henderson and Mrs. Henderson in Bridgewater. Mrs. Scottie Cannon and Mrs. Henderson and their children are expected next week to visit Mrs. Henderson's parents, Mr. and Mrs. E. C. Haywood, Laphorne Avenue.

Mrs. Arthur Hodgetts arrived from Toronto recently, and has taken up residence at the Charlottetown Hotel.

Mr. and Mrs. E. S. Chandler left Thursday on a few days motor trip around the South Shore of Nova Scotia.

Mrs. John Whitehead, Clinch, and Miss Mary Moyné, R.N., Margate, are on an enjoyable trip around the Cabot Trail.

Mr. W. M. Large, with the Defence Construction Department at Ottawa, Mrs. Large and their two children Martha and David have arrived to visit Mr. Large's parents, Mr. and Mrs. Frederick Large, Queen Street, Mrs. Large and the children have been in Grand Falls, Newfoundland, visiting Mrs. Large's parents, and Mrs. M. Pratt arrived by plane in Charlottetown.

Mrs. J. P. Gordon, who has been visiting her son Mr. Douglas Gordon in Montreal and Mrs. Gordon, arrived home Monday.

Dr. and Mrs. J. A. MacMillan and Dr. Maloney who have been attending the Medical Convention arrived home Monday night. Dr. and Mrs. MacMillan visited Mrs. MacMillan's sister, Mrs. Ross Acheson and Flight Lieutenant Acheson at Trenton.

A delightful garden party by the Roads Baptist Church was held Wednesday afternoon at the residence of Mr. and Mrs. Austin Kennedy, Mount Edward Road.

Miss Elizabeth Martin, whose marriage to Mr. Martin Hart took place today, was guest of honor at a miscellaneous shower given by Mrs. Ronald Woodgate on Thursday evening.

Mrs. J. P. Lantz and her daughters Elizabeth and Heather were hostesses at Mrs. Lantz's summer home, "High Pasture," at tea Friday honoring Miss Elizabeth Martin.

Mr. and Mrs. F. A. Stewart Jones, "Westwood," entertained Friday evening at a buffet supper for the Martin-Bushell bridal party and out-of-town guests.

Prior to leaving Halifax, Miss Elizabeth Martin was given a tea and shower by Mrs. Peter Cox, Mrs. Arnold Bushell, Halifax, was also hostess at a tea honoring the bride elect.

Mr. P. L. Hurst, who, with Mrs. Hurst and young son Michael, has been visiting in Nova Scotia and Prince Edward Island has left for Talara, Peru. Mrs. Hurst and Michael will spend the summer here.

Miss Nancy MacNevin and Mr. Gordon White gave a most delightful reception at St. James Church last Sunday evening. Miss MacNevin has just returned from Toronto where she has been studying singing with Madame Irene Jenner at the Royal Conservatory of Music.

Miss Mary Newsom, Charlottetown Public Library, was elected Vice President for P. E. I. of the Maritime Library Association at the annual conference held recently in Fredericton, N. B.

Mrs. Frances H. Trainor arrived from Toronto for a visit in the province.
 Mr. and Mrs. Hartley Cunningham, formerly of St. Stephen, N. B. and three children have arrived in Charlottetown and are taking up residence at Belvedere. Mr. Cunningham will be the assistant manager of the Bank of Montreal.

Mr. and Mrs. Charles Lorway of Cape Breton, Nova Scotia, and their four children have arrived at Stanhope. Mr. Lorway is here for the week-end, but Mrs. Lorway and children will spend the month of July in this province. Miss Judith Lorway will attend this evening the Queen Charlotte High School Convocation Dance.

Mrs. William Bentley, Kingston, Ont., and young son are visiting Mrs. Bentley's parents, Mr. and Mrs. W. C. McLeod, Park Terrace. Mr. Bentley will come down from Kingston a little later, as will Mr. and Mrs. Don MacLeod.

Miss Suzanna Palmer is expected to arrive tomorrow to spend the summer with her parents, Judge H. L. Palmer and Mrs. Palmer. At Halifax she received her B. A. at Dalhousie University and during the same term took a business course.

Miss Claire Brehaut, Toronto, accompanied by her Aunt, Mrs. Harry Gill, Guelph, arrived yesterday by plane to spend a short vacation with her parents, Mr. and Mrs. F. D. Brehaut, Murray River, who also have their daughter, Mrs. G. B. Brehaut, and young grandson, David, visiting them from Carmarthen, Wales.
 Miss Dorothy Gill, Halifax is visiting Mr. and Mrs. F. D. Brehaut, Murray River.
 Miss May Campbell, Moncton, New Brunswick has left by train for New York where she will embark on the S. S. Saturnia on an extended tour of Great Britain and



MR. AND MRS. W. A. R. COOKE
 The marriage of June Olive, daughter of Mr. and Mrs. J. B. Jenkins, Summerside, to William Arthur Ralph Cooke, son of Rev. and Mrs. F. B. Cooke, Beeton, Ontario, was solemnized on June 18. The ceremony took place at St. Mary's Anglican Church, Summerside.
 Edwin Heckbert Studio.

Selecting Furnishings For Summer Cottages

By ELEANOR ROSS
 If you're shopping for a summer cottage, don't worry about the small amount of closet space usually found in these little shore or country places.
 If the price, the site, the layout, and various facilities please you, then grab the place and carry your closet space with you! It's not hard to do, not expensive either; for you can get folding, portable closets made of washable quilted plastic, set on a steel supported wooden frame.

These closets come equipped with steel rods and a built-in shoe rack. There is a nice choice of colors such as green, aqua, pink or black.
 Colorful closets add a cheerful note and certainly are easy to clean. Just wipe off that quilted plastic surface with a soapy cloth and that's it. And since soap and water will keep it bright and new looking, you can plan to bring it back to town with you and put it to work at home—for what home ever has too many closets?

In the Children's Room
 It might serve as an extra closet for the children's room; it will be perfect if you are making an extra room out of your attic or basement. It makes a good playroom piece, too, for storing the children's toys.
 Looking through the closet section of your favorite department store will give you many good Europe. In Europe she will tour Spain, Italy, Switzerland, Austria, Germany, Belgium and Florence. While in London, Miss Campbell will attend the Baptist World Alliance Congress to be held in July. Miss Campbell is the daughter of Mr. and Mrs. Roy W. Campbell, Bedouque, P. E. Island.

Mr. and Mrs. J. J. Ramaika, the former Mary Brothers R. N., have recently returned to Panama after spending a very pleasant honeymoon visiting in Montague guests of Mrs. Ramaika's father and brothers. They will also visit Mrs. Ramaika's uncle and aunt, Mr. and Mrs. John Hennesbery, New York and Mr. Ramaika's parents in Philadelphia before returning home.

Mrs. Harry R. Miller and Mrs. Stuart Veale entertained at dinner at the home of the latter on Wednesday evening, June 20th, in honour of Mrs. Bruce McLennan who leaves in the near future to reside in Halifax.
 On Saturday evening, members of the District Engineer's Staff of Federal Public Works and their wives gathered at the summer home of Mr. and Mrs. Clive Currie at Keppoch to extend a farewell to Mr. and Mrs. Bruce McLennan who leave the City soon to reside in Halifax where Mr. McLennan has been promoted with the Public Works Department.

Mrs. George V. Burton and two children are visiting her mother, Mrs. Halsey Hooper. They will spend the summer at Grand Tracadie.
 Among those who were guests

at the marriage of Opal C. Quigley and Donald Bryce which took place at Coburg St. Church of Christ on June 25th at 3 p.m. were Mr. and Mrs. Alfred E. Carew Hunters River, Mr. and Mrs. Samuel Silliphant, Greenville, Horace H. Ling, New Glasgow, and Mr. and Mrs. Wilbert Wright North Carleton. The bride is the daughter of Rev. Wm. G. and Mrs. Quigley, pastor of Coburg Street Church. The groom is a resident of St. John.
 Mrs. Allan MacDonald, accompanied by her daughter, Mrs. Ling, both of New Glasgow, are visiting in Rothesay, N.B., guests of Mrs. MacDonald's daughter and son-in-law, Mr. and Mrs. Walter Barwise.

Mrs. Jocelyn Stewart left Wednesday by car for the International Girl Guide Camp at Lake Mushamush, Lunenburg Co. N. S. She will be accompanied by her mother, Mrs. Waldo Bain, leaving July 4th to take the course in Art at the Maritime Summer School in Sackville.
 Mr. and Mrs. Judson M. Logan and daughter Kathryn left by motor for Montreal to attend the capping exercises at the Montreal General Hospital at which their daughter Sandra is a student nurse. They were accompanied by Mrs. Ralph S. Ramsay.
 (Continued on page 9)

HOUSEHOLD HINT
 To avoid any shine, iron dark cottons on the wrong side. If touching up needs to be done on the right side, be certain to use a press cloth.

ONCE AGAIN AVAILABLE GANONG'S GB CHOCOLATES
 by the 1/4-lb., 1/2-lb., or 1 lb.
 G.B. All Creams
 G.B. All Hazd Centers
 G.B. Almontings
 G.B. Burnt Almond
 G.B. Butterscotch Creams
 G.B. Caramels
 G.B. Maraschino Cherries
 G.B. Coffee Cordials
 G.B. Nougatines
 G.B. Pineapple Cubes
 G.B. Maple Walnuts

MAKE YOUR OWN SELECTION
TEMPLE'S PHARMACY
 Queen St. Charlottetown, P. E. I.

Mills-Crockett Nuptials in Souris

St. James Church, Souris, was the scene on June 2 at 3 p.m. of the marriage of Hazel Florence, only daughter of Mr. and Mrs. Roy Crockett, Souris, to Charles Edwin, son of Mr. and Mrs. Charles Mills, Bay Fortune. The officiating clergyman was Rev. D. A. Sharpe.
 The church was decorated for the occasion with apple blossoms, tulips and lily-of-the-valley. During the ceremony Miss Kay McEachern, R.N., sang, "O Perfect Love," accompanied by the organist, Mrs. Henry Larter.

Given in marriage by her father, the bride wore a floor-length gown of nylon net over Chantilly lace with a bolero of nylon net which featured long tapering sleeves that came to points over her wrists. Her shoulder-length veil was held in place by a taura of pearls and she carried a bridal bouquet of red roses with white satin streamers.

She was attended by Mrs. Florence McLaren as matron of honor, who was attired in a gown of blue nylon net over taffeta with matching headress. She carried an old fashioned bouquet.
 Best man for the occasion was Mr. William Crockett and ushering the guests were Messrs. Lloyd Townshend and Albert Mills.

Following the ceremony a reception was held at the home of the bride for approximately 65 guests. The bride's mother received the guests in a gown of lavender lace with white accessories, and wore a corsage of yellow rums. Mrs. Mills was attired in a navy blue dress with mauve accessories and wore a corsage of white mums. The toast to the bride was proposed by Mr. Lloyd Townshend and responded to by the groom.
 For a honeymoon trip to Ottawa and the U. S. A. the bride donned a navy blue suit with white accessories. To complete her travelling costume, she wore a corsage of white roses.

Out-of-town guests present at the wedding included Mr. and Mrs. Robert McKay and Mr. Elmer C. Farnell, Amherst, N. S. Mr. and Mrs. Percy White, St. Petersburg, Florida; Mr. and Mrs. Harry Lewis, York, E. I.; Mr. Fred Shannon, St. John, N. B.; Mr. and Mrs. Walter Bonness, Bedouque, P. E. I.; Mr. and Mrs. Harold Crockett and Mrs. Carl Crockett, Summerside, P. E. I.

TENDERED SHOWER
 Previous to her marriage the bride was tendered a miscellaneous shower by her friends at the home of Mrs. Ray McLeod, where she received many lovely gifts.

Cook's Corner

The following recipe is supplied by the Consumer Section—Marketing Service, Canada Department of Agriculture. It is a recipe that can't be kept clean the easy way should be slip-covered with fabrics that can go into the washing machine.
 The only cleaning method one should have to resort to during the summer weather at home or in a rented summer place should be the quick and easy soap-and-water method.

GLAZED STRAWBERRY TARTS
 1 quart box of strawberries
 4 tsp. cornstarch
 1/2 cup sugar
 Few grains salt
 1/4 cup water
 1/2 tsp. lemon juice
 Remaining berries from one quart, about 2 1/2 cups.

Wash, hull and drain strawberries. Crush one cup reserving the remainder to fill baked tart shells. Place crushed berries in a saucepan and bring to a boil. Remove from heat and put through a fine sieve. Make a paste of the cornstarch and water, and add this to the sieved berries. Return to the heat, stirring constantly until the mixture boils and becomes clear—about 3 minutes. Cool slightly and add lemon juice. Place well drained berries in individual baked tart shells. Spoon the glaze over the berries.
 If desired, place a teaspoon or two of softened cream cheese or a tablespoon of vanilla pudding in each tart shell before adding the berries. Yield: 1 dozen medium tarts.

Note—Other fruits may be used in the tarts, as they come into season, in place of the strawberries.

Words Of The Wise
 Approve not of him who commends all you say.
 —(Benjamin Franklin)

COOKIES YOU'LL LIKE

Everybody Does!

Cookies Made With Finest Creamery Butter and Pure Cane Sugar
DIGESTIVE
 A Meal Cookie
SHORTCAKE
 A Rich Sweet Cookie
 Peck Frean English Quality
 MADE BY **PECK FREAN'S**
 BAKERS OF **FAMOUS BISCUITS**
 25¢
 1/2 lb.



MR. AND MRS. ERNEST MORRISON, JR.
 Wed on June 11, at Keir Memorial Church, Malpeque, are Mr. and Mrs. Ernest Morrison, Jr. The bride was formerly Evelyn Ruth, daughter of the late Mr. and Mrs. John R. Harding, Darnley. The groom is the son of Mr. and Mrs. J. Ernest Morrison, Summerside.
 Edwin Heckbert Studio.

ELLEN'S DIARY

by an Island Farmer's Wife

Into July, the Summer moves, and joy that it is, we nevertheless leave the June-time with much regret. Therein we came to the miracle of a first summer day. There too were the fruit blossoms, the white and pink of orchard, of roadside and hedgerow—and drifting down to fade forever as the notes of a loved song or dear words uttered, the petals on the sigh of a breeze.

June brought the trees into full leaf to shelter us from the heat of board and shingle, a myriad of bird-homes-dwellings where are love and devotion we are sure, though we suspect as with odd ones of even the most favored of humans' houses in very Edens of places, the serpent there too can rear his ugly head.

It gave lilac bloom and fragrance unforgettable, to bring back lost springs to those of us who are older and to make pleasant memories for young generations of now. June continued the pond-music, and gave us too exquisite evensong... and past dusk a lone sleepy chirp like an over-weary child's last note of day; and then to take us thither too with them, the deep and so welcome silence which mothers know spell content and blessing of sleep.

June brought Granddaughter to her ninth Anniversary of birth—it's last days will be that of a covenant made between the folks of "this old house" in the now long ago. We shall come together safely, shall we not? to that hour to reminisce of the days that are gone. And James remembering and memories for young generations to do—no many idle spells, were there Ellen? It's like that on a farm. But with a smile, "where else would we be?"

And we shall recall how good were our days together—the sunny, the shadowed, the tempest-tossed, the bleak white. And as we add up our blessings we shall be sure to find that the items we remember and value most will have nothing to do with riches as these are usually reckoned. Who can buy a happy home? A beloved foothold? Sons patterning as he has wished the footsteps of their father? An understanding family? Grandchildren? Kin? Friends? No one! No wealth can purchase these. And yet how extremely rich are they, not overburdened with this world's goods

—(An old-time boy—an old-time girl!)

Of vapor buoy'd the crescent-bark. And, rapt through many a rosy change. The twilight died into the dark... And o'er the hills and far away Beyond their utmost purple rim. Beyond the night, across the day. Thro' all the world, she follow'd him.

Until Monday — — — Diary
 — — — Good-night. . .

Wife Preservers
 Try covering brass or copper articles with colorless lacquer to protect the surface from corrosion.

UNB
 a co-educational university, on a spacious hillside campus, with complete facilities, offering degrees of B.A., B.Sc., B.Ed., B.B. Admin.; Master's Degrees and Ph.D. in chemistry. The faculty of Law, with new quarters in Saint John, N. B., offers the degree of B.C.L.

LET'S EAT Three Ways To Serve A Frapped Fruit Cup

By Ida Bailey Allen
A FRAPPED FRUIT CUP
 Recently, a smiling messenger boy set a glamorous looking fruit basket on the table in the taste-test kitchen. It was a miniature edition of the fabulous hot voyage baskets sometimes sent to friends starting on an ocean voyage.
 "This is exceptionally fine fruit," observed the Chef. "Two red apples, a temple orange, a pear, a banana and a cluster of seedless grapes, arranged in a boat-shaped open cardboard carton lined with green paper grass.
 Cellophane Cover
 The cellophane covering protects the fruit and keeps it clean, ready to eat. Ah, out! There are three small holes punched in the cellophane so the fruit can breathe! So it should keep a week or longer under refrigeration. Shall we test this for keeping quality, Madame?
 A week later we took it out! The fruit was still in perfect condition.
Fruit Store
 This new way to sell fruit is the idea of a man and wife in New York City who own a fruit store. It is a perfect way to present fruit, for home table use, for those living in hotels, or as a gift for the sick. This couple has pioneered an idea which we hope will bring them great success.

TOMORROW'S DINNER
 Tomato-Cucumber-Lettuce Salad
 Blanquette of Veal
 Fried Potatoes
 Fresh Fruit Cup
 Hot or Iced Coffee or Tea
 Milk
 Blanquette of Veal: Cut 2 lbs. deboned shoulder or breast of veal into 8 serving portions. Place in a heavy saucepan. Add 1 tsp. salt, 1/2 tsp. monosodium glutamate, 1 sliced peeled onion, 1 sliced peeled carrot, 2 whole cloves, 2 sprigs parsley, 1 bayleaf and 1 qt. boiling water. Simmer about 1 1/2 hrs., or until the veal is fork-tender.
 Remove the veal to a deep platter. Measure the broth. There should be 1 1/2 c. into a saucepan measure 2 lbs. butter. Stir in 2 1/2 lbs. enriched flour.
 When smooth, stir in the veal broth. Stir and cook until boiling. Beat 1 egg yolk with a fork; add 3/4 c. undiluted evaporated milk or sour cream. Stir into the cooking sauce. Then add 1/2 lbs. lemon juice, 1/4 tsp. nutmeg and 1/2 lbs. minced parsley. Pour over the hot veal. Garnish of parsley.
Frapped Fresh Fruit Cup 3 Ways
 1. Combine equal parts sliced sugared strawberries and drained cooked raspberries. Top with half defrosted frozen pineapple.
 2. Combine equal parts sliced bananas, orange-sections and cultivated blueberries with 1 lbs. lime juice and 2 lbs. sugar. Top with half-thawed frozen peaches.
 3. Combine equal parts sliced pineapple and red raspberries with 1 lbs. lime juice and 2 lbs. sugar. Serve topped with half-thawed frozen melon balls.

THE CHEF EXPLAINS "FRAPPE"
 We often see the word "frappe" used in menus. It is French for the term "iced", such as an iced liquid; a frozen liquid such as chocolate frappe; or fresh fruit cup iced either with half-thawed frozen fruit, as in today's column, or with a topping of fruit sherbet.

MORNING SMILE
 "Were you nervous," asked young Mrs. Dobson, "when you asked Daddy to give his consent to our marriage?"
 "He gave me the fright of my life," grunted Dobson.
 She is still wondering what he meant.

ROTHESAY COLLEGIATE SCHOOL
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 - The decent Christian influences and training which exist there.
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 - The influence and guidance of men of outstanding character and personality.
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